

THE MENTORS



ORCHESTRA 2020

WINE OF ORIGIN: Western Cape

COMPONENTS: 39% Cabernet Sauvignon, 25% Petit Verdot, 14% Malbec, 14% Cabernet franc, 8% Merlot

VINEYARDS: 77% Stellenbosch, 23% Paarl

VINTAGE CONDITIONS: The 2020 vintage was characterized by generally favourable conditions, improved winter rainfall preceding the growing season and generally mild conditions. This resulted in improved crops in particular in the coastal areas or Swartland, Wellington, Paarl and Stellenbosch. The vintage period was lower in disease pressure than the 2019 vintage but some rainfall during vintage did require careful management. The spring period was unusually warm prompting early bud break and accelerated early growth while, the summer through vintage was mild in terms of temperature with fewer peaks or periods of high temperature. This resulted in an early vintage start and a compressed February finishing earlier than in recent years. Wines show great retention of freshness and flavour with good tannin development and aging potential. We are hugely excited about the quality of the 2020 Vintage.

YIELD: 6-8 tons/ha

WINEMAKING: Grape bunches were hand-picked and sorted in the KWV The Mentors cellar, which ensured only the best of each variety went into the blend. After fermentation, the most promising wines were chosen to continue maturation in barrel. After 12 months, again the finest were selected to mature for a further six months before blending. This wine is truly about selecting the best-of-the-best of each variety.

MATURATION: The wine matured for 18 months in French oak barrels, 70% of which were first-fill.

TOTAL PRODUCTION: 29200 L

BOTTLING DATE: December 2021

WINE DESCRIPTION: This modern, multi-layered and Bordeaux-style blend shows aromas of blackcurrants, plums and black pepper with nuances of pencil shavings and wild fennel. On the palate, the intense concentration is prompted by a firm tannin structure and layers of dark berry fruit with an excellent follow-through. As with a fine orchestra, this blend showcases the unique individual attributes of the different varietals, but together delivers a complexity beyond the sum of the components.

SERVING SUGGESTION: The wine can be enjoyed on its own or paired with braised lamb shoulder or filet mignon.

CELLARING POTENTIAL: The wine can be opened now or cellared for up to eight years.

WINE ANALYSIS: Alcohol: 14.79% vol • pH: 3.37 • Total acidity: 5.95 g/l • Residual sugar: 3.5 g/l